

UNIVERSITY OF EDUCATION, WINNEBA
FACULTY OF SCIENCE
DEPARTMENT OF HOME ECONOMICS EDUCATION

COURSE TITLE : **INTRODUCTION TO CATERING**
COURSE CODE : **HEC 230**
CREDIT : **TWO**
LECTURER : **MRS. PEACE DENUEME-DOR**
COURSE OUTLINE

OBJECTIVE : By the end of the course the student will be able to identify catering as a vocation and the different career opportunities opened to them.

1. be aware of social and economic importance of catering
2. be able to select, care for and store catering equipment and stool in appropriate way.
3. be able to maintain hygiene while cashing and apply safety rules to avoid kitchen accidents.

WEEK	CONTENT
1	Meaning of catering – catering as a vocation
2&3	History of catering in Ghana
4	Social and economic importance of catering, careers available for catering students
5	Catering establishments Kinds of catering services
6&7	Catering tools and equipment Selection, care, maintenance and storage
8&9	Health and hygiene and sanitation personal, food and kitchen hygiene
10	Food poisoning
11	The kitchen
12	Safety in the kitchen
13	Cooking techniques

REFERENCES

1. The theory of catering, Kinton and Ceserani
2. Introduction to Catering by M. magris, C. McCrery & R. Brighton
3. Introduction to the Hospitality industry
4. Food Hygiene A study Guide by P. A. Alcook